

PASSING OF THE PIGTAIL.

Although the queue, less reverently known as pigtail, is most commonly associated in the public mind of today with the people of China, and although that fashion of wearing the hair has probably been attributed by the thoughtless in many instances to what most of us were taught by our school geographies to regard as the half-civilized condition of the Chinese, it is a fact well worth noting that the Chinese are by no means the only nation on earth to have shown respect and partiality to the queue. The recent edict sanctioning the abolition of the pigtail in China reminds the London Chronicle that it is not so very long ago since the pigtail disappeared not merely from the British army and navy, but even from every-day civilian life in England. Waist-long pigtails were the fashionable wear in England about 1740, and before that the bag wig had been adorned with a pigtail looped up in a black silk flag. As late as 1858 an old gentleman was seen in Chesapeake with his gray hair tied behind in a short queue, and it appears that even today may be found in England a relic of the pigtail; for, according to the Chronicle, three pieces of black velvet on the dress tunics of officers in the Royal Welsh Fusiliers are the remains of the ribbon with which the queue was tied.

Another young Englishman has dashed into New York to spend 24 hours there "seeing America." What an interesting report he will have to make of the great Missouri and Mississippi valleys! What accurate descriptions he can give of the Southland with its wonderful work of unfolding resources going on! What graphic accounts of the prodigious west, this vast theater of imperial progress, he will make! If he could run into some well-informed Yankee on Broadway he might get a second-hand statement of what America is, but he can never find out simply by standing and viewing what he finds in New York, says the Omaha Bee. He cannot even see all of that city, and very little of the elements and resources that make it. Americans are proud of their metropolis, second city in the world in size and first in many other respects, but they would never go there to get the broadest view of continental America. They might go there for their ideas of American provincialism. Our young guest from abroad stands only before a great window that looks out upon America, not before the mirror that adequately reflects it. Of course, it could not be otherwise.

In the Chicago public library during the year 3,340,000 books have been called for, more than two-thirds of them for home use. Before deciding just how literary Chicago is, however, it will be necessary to know how many of the 3,340,000 books were histories and biographies and other serious works and how many of them were ephemeral "best sellers."

The board of education in Los Angeles has barred boxing for the high school girls for fear their beauty and their prospects may both be marred. It is very likely that the reason given for the prohibition will cause its unquestioning acceptance by the fair subjects of the ukase.

A New York jury awarded a lawyer six cents damages and Justice Goff set the verdict aside with the observation that a lawyer's reputation must be worth more than that. Nevertheless the justice must admit that it depends on the lawyer, just as in any other case it must depend on the man. Membership in any profession or employment in any occupation does not constitute a certificate of character.

The coloring of meerschaum pipes can now be done by a machine that never burns the pipe, but in spite of this great modern improvement there will undoubtedly be men who will go right on trying to color their meerschaum pipes themselves, and not infrequently spoiling them in the process, in the same old-fashioned way.

The Western Union's new office building in New York is to be only 26 stories high, and the New York papers are asking, "Why this moderation?"

An eastern couple kept the fact of their marriage a secret for fifty years. They had no fancy, evidently, for tin, glass or silver.

In asking that tips be abolished the waiters want it understood that they want something equally good as a substitute.

A St. Louis wife, twelve years of age, has asked for her first divorce. Evidently she is out for a record.

Four hours work a day is enough, says Dr. Woods Hutchinson. There's a doctor who ought to get more popular every time he speaks.

Dogs' hairs have been utilized in imitating silk threads in bank notes. The hair of the dog is now doubly famous.

For people who like really cold baths Chicago is now offering some unequalled facilities.

PAPER BAG COOKING. WONDER-WORKING SYSTEM PERFECTED BY M. SOYER, WORLD'S GREATEST LIVING CHEF.

INSURES ECONOMY OF FUEL.

By Martha McCulloch Williams.

Paper bag cooking economizes fuel—the fact is demonstrable, beyond a doubt. Particularly if the fuel is gas. The figures to follow are given for gas, but are easy of translation into coal heat or even oil.

The oven of a gas range turned on full, burns twenty feet of gas an hour for each flame-bar. Commonly there are two bars—thus, the hourly consumption at full head is forty feet. The plant burner on top likewise, at full head, consumes twenty feet an hour, the small burners, each ten feet. Thus a stove in full commission for pot and pan cooking consumes ninety feet an hour.

Now, for paper bag cooking the oven must be lighted and turned on full for eight minutes before anything goes into it; it must also burn full strength for seven minutes longer. Thus, it consumes ten feet of gas at the outset. Turning out one burner to reduce the heat one-half at the end of the seven minute period reduces consumption to fifteen feet for the rest of the hour, making a total of twenty-five feet against forty. But roasting does not demand that a burner goes full—turning it down might save five feet in the hour. Thus the net hour-saving of gas on the oven account is ten feet.

But there are other accounts. By help of paper bags, you can not merely roast in the oven, but cook at the same time a couple of vegetables and bake a pie or pudding. With a small roast you may even cook three vegetables, thereby leaving unlighted three upper jets, which would mean a saving of thirty feet of gas an hour. Cooking thus solely in the oven means a saving of fifty feet of gas an hour.

Nor is this even all the story. Mysteriously, things cook more quickly in bags than out of them. The saving in time is one-fifth to one-sixth. Putting this at the lowest, and estimating the whole range consumption of gas at ninety feet, there is a saving of fifteen feet. Add them to the ten feet already in credit, and the sum is flattering, indeed, to the paper bag.

A Little story of Pie Baking. I had baked a pie in a Soyer and found it good. Notwithstanding, I resolved to show myself exactly the worth of the bag-cooking. I made up puff paste enough for

three pies, rolled out the crusts and lined a pan using cooked fresh peaches for a filling. I put it on to cook, in its naked majesty, noting the time accurately. It took ten minutes to roll crusts, fill, and put in a greased bag the second pie. The oven was so hot by that time that I slacked the heat a minute after putting in the first pie—I looked in the oven. The naked pie was cooking creditably enough, yet was pale-faced, and the crust still dentable to the touch. Further, there were bubbles of syrup along sundry spaces of the edge. I turned on a little more heat and left the two pies to cook fifteen minutes longer. The naked one was then a pale, delicate brown on top, with rather a hard undercrust. The bag was brown all over and so crisp the corners crumbled at the touch. But from it came a pie beautiful to behold—light, not pale brown, crisp and flaky as to crust, ready to leave the pan at the first tilt, for a plate.

GETS THE GOOD OUT OF FOOD.

Eating serves a double purpose—the giving of pleasure, the keeping up of strength. Hot-cooked food reduces both to a minimum—hence the proverb: "God sends meat and the devil sends cooks." Possibly his satanic majesty now and again nods. It must have been in such a somnolent interval that he let M. Soyer's system of paper bag cooking get by him. For unquestionably it is in the way of reducing hot-cooking at least one-half. Thereby it will help to feed fat all the nations of the earth.

The use of cooking is to change the nature of food substances, making them at once better tasting and more digestible. Heat works by developing flavors and transforming substances. Its most important office is, however, to break down fiber, animal and vegetable, to such a degree as to render it easily digestible. If it is to do this it must be properly applied. That is to say, gently, regularly.

Pigeon Roast—Take a squab a squab-chicken as small as possible, or a quail, dress it whole, stuff lightly with toasted bread crumbs, adding a raisin or two, or shreds of tart apple. Season very lightly inside before stuffing. Rub a little more salt outside, but only a little. Rub also with soft butter, not melted, and dredge very lightly with flour. Then wrap in bacon, sliced as thin as possible, and put into a buttered bag with a half teaspoonful of water. Seal and cook in a hot oven twenty to thirty minutes, depending on the size.

Shredded Wheat and Tomato.—Pour upon each shredded wheat biscuit required a teaspoonful of melted butter. Lay the buttered biscuit in a well-buttered bag and pile upon them thick slices of peeled tomatoes, well seasoned with sugar salt, black and red pepper. Seal and cook for ten minutes. Serve on hot plates. A pleasing variant for children is to use instead of tomatoes, bananas peeled, cut in cubes, covered with sugar and lemon juice, and cooked for eight minutes. This can be served with cream. (Copyright, 1911, by the Associated Literary Press.)

Dishes for Invalids and Children

By Nicholas Soyer, Chef of Brooks' Club, London.

Sweetbread Mackenzie.—Blanch and trim a good-sized sweetbread, make a little mirepoix of vegetables, paying attention to the color of the vegetables, and seeing that they do not brown. Cut the sweetbread across the center, but do not halve it. Pound one ounce of pistachios and lay them in the slit of the sweetbread. Cover the sweetbread with the prepared vegetables and place in a well-buttered bag. Cook in a slow oven for thirty minutes. Dish the sweetbread, place the other ingredients in a fine sieve and lightly press the gravy through, on to the sweetbread.

Chicken Quenelles.—Take the breast of one fowl, add a pint of white sauce, and a piece of butter the size of a walnut. Pound well, mix in one egg, pass through a hair sieve. Place in a basin, add a quarter pint of cream and stir well. Form into small quenelles with a spoon, place in a buttered bag, lay carefully on the broiler, and cook for six minutes in a hot oven.

Chicken and Rice Tea.—Chop up half a raw chicken, wash a tablespoonful of rice in cold water, and mix with the chicken. Wash a teaspoonful of pearl barley, and add with a quarter-pint of cold water. Put all together into a small paper bag, and cook forty to forty-five minutes in a slow oven.

Filletted Poultry for Invalids.—Mince fine a carrot, turnip and onion, add a little minced ham, a pinch of sugar and salt, and lay at the bottom of a small well-buttered bag. Slice the breast of a fowl—cooked—lay the slices upon the prepared vegetables, which were cooked before mincing, sprinkle with oiled butter, seal and cook six minutes in a slow oven. Dish the fillets, put the vegetables

Watch Toes of Witnesses

How Judges in India Decide the Value of Testimony Given in Their Courts.

The dusky folk of Lower Bengal make imaginative witnesses. The inspiration comes upon them suddenly, carrying them away before they realize it. They take some simple fact, some common situation, bathe it in Indian light and drapage it about with oriental trappings, laying on splashes of gaudy color and startling ornament, pillow splendor on splendor. Relevancy is no great matter. It is the story for the story's sake.

When I was quite new to it, I sometimes tried to record these purple patches, wrestling with florid, unfamiliar phrases like some old lady inquiring her way in a foreign village. Once or twice I went so far as to institute proceedings for perjury. But the Collector Sahib only laughed in his big, sympathetic way and said: "Never mind them. They are not telling lies; they are composing poetry. It comes over them and they cannot help it." So I came to lay down my quilt, giving myself over to the pleasure of listening and watching the poet's toes.

When he slips his cable and pushes off from the wharf of fact, to sail forth into enchanted waters, his toes, hitherto quiescent, begin to work. They knot themselves, wave in little circles in the air, wramp together, spread out again, and suddenly shut like a fan. The poet witnesses takes his seat, uttering his wild inventions with sad and downcast visage, as who testifies unwillingly, but truth must out; he controls his eyes, in no fine frenzy rolling; he governs his hands. Wherefore the assistant magistrate looketh pensively downward and chews the feather of his quill pen. He is watching the rhythmic movement of the toes, responding to the strain on the subliminal mind.—Charles Johnston in Atlantic Monthly.

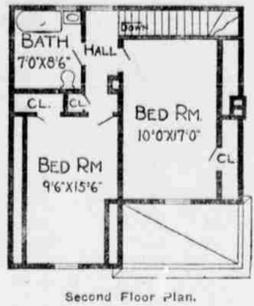
IDEAS FOR HOME BUILDERS BY WM. A. RADFORD.

Mr. William A. Radford will answer questions and give advice FREE OF COST on all subjects pertaining to the subject of building, for the readers of this paper. On account of his wide experience as Editor, Author and Manufacturer, he is, without doubt, the highest authority on all those subjects. Address all inquiries to William A. Radford, No. 175 West Jackson boulevard, Chicago, Ill., and only enclose two-cent stamp for reply.

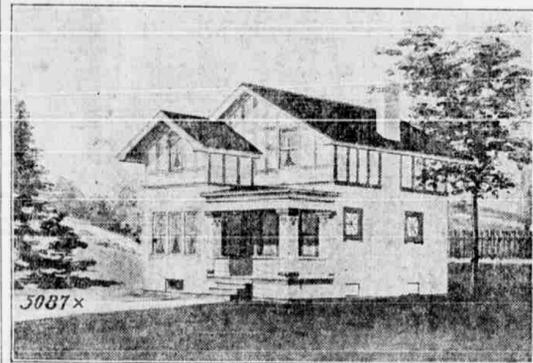
A good lesson in home building may be learned from the large operators who make a business of building up whole streets in the suburbs with houses of medium size for the purpose of selling the improved property at a profit, besides increasing the valuation of the remaining vacant property in the neighborhood. These real estate operators have found that it pays them best to give a great deal of attention to the design of their houses. Of course every house must be substantially built and arranged for practical convenience and utility; but this is not enough. Such houses must be attractive also. Each must have a distinctive, individual appearance.

This matter of distinctive appearance is especially important where a large number of new houses are being put up at the same time in the same neighborhood; for nothing looks quite so cheap and uninviting as a whole line of new houses all packed in close together and all of the same monotonous appearance. It is always economical in the use of materials and is also good construction to have the partitions and girders in the basement exactly under the bearing partitions of the first story; and where possible the bearing partitions on the second floor should line up exactly with those of the first story. There is nothing like having a good backbone in a house to the way of bearing partitions by having them lined up straight from foundation to roof.

The accompanying design serves as a good illustration of these principles. Although an extremely sensible and convenient house, its exterior appearance is distinctive and artistic. It couldn't be called fancy, yet there is enough of ornamentation to escape monotony. The proportions are good



well as a waste of labor which might have been saved by a little forethought. It is always economical in the use of materials and is also good construction to have the partitions and girders in the basement exactly under the bearing partitions of the first story; and where possible the bearing partitions on the second floor should line up exactly with those of the first story. There is nothing like having a good backbone in a house to the way of bearing partitions by having them lined up straight from foundation to roof. The accompanying design serves as a good illustration of these principles. Although an extremely sensible and convenient house, its exterior appearance is distinctive and artistic. It couldn't be called fancy, yet there is enough of ornamentation to escape monotony. The proportions are good



A better home than one of plain and characterless design. The children take more pleasure in such a home, to take care of it and keep it up, and so the home means more to them; and its influence will remain with them. But what is the secret of good design? An experienced architect who has made a study of home building will produce work with seemingly very little effort which stands out unique from all other designs and is at the same time in perfect proportion possessing the essential features of comfort and convenience. Under

and the material used—cement plaster on metal lath—is the most popular at the present time for high-grade residence work. The interior is arranged very simply, the idea being for the maximum of roomy conveniences. There is a very large living room of the kind so popular in modern houses. The dining room is of good size and is very conveniently placed with reference to the kitchen, having a butler's pantry between. An open stairway along the back of the living room leads to the second floor. There are found two very large bedrooms, a liberal supply of clothes closets and a bathroom.

This house, having a width of 25 feet and a length of 28 feet, is estimated to cost \$2,000, using a good grade of hardwood flooring and finish and with the modern conveniences of plumbing, electric wiring, etc.

Mystery of a Deer's Track.

Mystery that surrounded a deer whose peculiar track in mud or snow had long been a puzzle to the Indians of the Grand Ronde and Siletz country has been explained by Carl Shortridge of Williams. Shortridge is exhibiting one of the forelegs of the deer, around the knuckle bone of which an elk's vertebra is circled. It is the belief of old hunters in this region that the deer when a fawn stepped through the vertebra of the erstwhile elk and that the deer carried the bone through life. Indians often have seen the curious track of the deer and have regarded it as possessed of the evil spirit. The rejoiced when the deer was killed.—Sheridan correspondence Portland Oregonian.

Woman's Age. A few years ago after a woman had passed thirty-five she was relegated to the fireside and she looked and felt old. She lived in her memory, and all the money that was spent for little frills and follies was given to her daughter; for mother, all was over. Suddenly woman awakened to the fact that after thirty-five she is at her best, and that her beauty need not fade unless she wishes it.—Home Life.

A Position of Advantage.

"I think," said the eminent European diplomat, "that we will declare a tariff war." "But think of our population?" "I am thinking of our people and aiming for their peace of mind. Our censorious press can always assure them that the war is a success and they'll never be able to understand enough about the tariff to know the difference."

HAPPENINGS IN THE CITIES

Practical School for the Housewife

teaching love in the public schools has been limited by theorists, materialists of the Margaret Morrison Carnegie School for Women have been arranging a practical course for brides, and have announced that it would be added to the curriculum this month. It is explained in emphatic terms that the new classes are in no way devised to encourage elopements, and that only young women twenty-one years or older will be admitted. In considering the question of instructing young wives in the serious side of matrimony, the faculty has selected subjects calculated in the members' minds to add to post-nuptial happiness, bring contentment to husbands, lessen milliners' and dress-makers' bills, and preclude, as far as possible, the presence of indigestion. The particular subject of bringing contentment to husbands, is considered the most puzzling. Of course any instruction having a tendency toward

the lessening of milliners' and dress-makers' bills, will help some. But the item of well cooked food is generally considered the most important of all. Miss Dorothy B. Scott, assistant registrar of the school, explains that newlyweds will be taught all the dietary and culinary frills calculated to make young men forget the cooking of their mothers.

She also says the hours of instruction will be so arranged that they will not interfere with the home life or encroach upon the evening hours when husband and wife want, or should want, to be together, but probably will take place in the afternoon, after the morning housework is completed and when many young wives attend the matinees.

Cooking, from the boiling of eggs to making of pastry, may be learned in ten lessons at \$18; theory of dress-making and shirtwaist making, each \$10 for ten lessons; millinery, 15 lessons for \$10, and garment design, 20 lessons for \$15. Thus the entire course may be taken for \$53, but any one or more courses may be selected and the time lessened. They are also to be taught how to launder clothes. Women must work out their educational salvation through the fundamental occupations for women; they lead directly into a form of artistic expression.

Had Marriage License But No Bride

BIRMINGHAM, ALA.—An elderly negro walked into the forum presided over by Judge H. B. Abernethy the other day and after looking around in a stealthy manner, waddled up to the judge's desk and said: "Cuso me, sah, is yo' de judge of dis yere cote?" "I reckon so, uncle. What can I do for you?" replied Judge Ah. "Does yo' marry folks?" "Sure; do you desire to enter the state of connubial bliss and felicity?" "Judge, what yo' says is so, but ah 'clar I ain't done yet. What ah wants is ter get married."

"Have you secured the license?" "Yessah, judge, yere hit are," said the old man, as he produced the pink envelope that contained the document by authority of which bachelors are changed into benedicts. "This seems all right. Where's the feminine part of this contract?" "Sey which, judge?" "Where is the woman you are to marry?" "Dat's what Ah wants yo' ter do, git de ooman. Yo' see, judge, dat Millindy pusson what has her name writ on dat yere license promises ter marry me, an' Ah goes ter git de paper. While Ah was gone she done tuk up wid a triflin' yaller nigger an'

gin me de go by. She did judge." "I can't force the woman to marry you, but you can sue her for breach of promise." "Breeches o' de promise, judge! I don't reckon she wear 'em. Ain't dis yere paper what I paid six bits fer no 'count?" "Well, you might sue the woman for the \$1.75." "Dat's hit, judge, dat's hit. 'What Ah wants is ma money back. Ter tell de trufe, judge, sh would rather have de money dan de woman, anyhow." Finally Judge Ah told the old darkey to wait a few days to see if Millindy would not change her mind and carry out her promise, if not to go to the clerk of the court who issued the license and he would refund the money. The old man looked a little crestfallen at not getting either the woman or the money, and left the court evidently disappointed at the refusal of the court to compel the marriage.

The "Turkey Trot" Barred by Society

NEW YORK.—The "Turkey Trot," "Grizzly Bear," and even the "Chicken Reel," the last word in the dance zoo, may be all right in Newport, but they don't go among real society folk in New York. That much has been learned in interviews with several dancing masters who number fashionable folk among their pupils. These teachers instruct in the various dances, but they won't allow them in public receptions or parties. Discussion of these dances came through the announcement by the committee on amusements and vacation resources of working girls that the "turkey trot" and "grizzly bear" must go. The dances are supposed to

have been originated by negroes of the underworld. The stage got them next, then society folk and then the tough dance halls. Then the cry to halt. It didn't come soon enough, however, to stop the "chicken reel," which W. S. Reeves, head of a dancing school, at 2630 Broadway, originated. "I originated the 'chicken reel,'" said Mr. Reeves, "but I deny that it is improper. It is the latest development and has none of the features of the 'turkey trot' and the 'grizzly bear.'"

"I instruct in all three dances, but I do not allow them to be danced at my classes or my receptions. I dance the chicken reel for a club dance in Newport last summer, when I was asked to get up something new." In the "chicken reel" the partners hold hands and take four steps forward, flapping the outer arms like the wings of a chicken and rising on the toes at the same time. Then both stop and scratch like a chicken four times with the right foot facing each other.

"Joy Kiss" Causes Strike in School

FREEMAN, N. Y.—As a sequel to that historic "emotional kiss," the boy and the girl students of the high school side by side marched out on strike from the classrooms the other day and paraded the streets, announcing that they were out to stay until Principal Roy Leon Smith was reinstated. Only those students who feared the parental slipper remained and it is expected they will also go out later. There were eighty odd in the demonstrating procession and they made more noise than five times that number of men would have done. While they were marching along they came upon Samuel R. Smith, president of the board of education and shouted to him that they wanted Principal Smith back. President Smith says some boys not only shook their fists at him but insulted him in other ways. The girls chorused, "Smith, Smith; we want our principal back!"

Curious English Custom. Every Easter a curious custom is observed in rural England, the auctioneer putting up a field and accepting bids only so long as a number of boys are running a race over a fixed course. The moment the hindmost boy reaches the goal the hammer falls and the meadow is knocked down to him who has made the last bid. This having been satisfactorily settled, those present sit down to a meal of bread, cheese and spring onions.—London Tit-Bits.

Human Sacrifices Still. In some parts of Syria the peasants believe that doctors and druggists have a right to kill one man and one woman every year to make medicines out of their bodies. A druggist whose establishment was boycotted because he was thought to have tried to murder a boy, brought suit against the boy's parents for their interference with his trade, but he received no damages, as it was recognized that the adults were believers in the old superstition.

STOP IT—THAT TURKEY TROT IS TOO FEROCIOUS FOR US. WE WANT PRINCIPAL SMITH BACK 1-21 SMITH.